

## **Frangipane (Almond Cream)**

**1 cup (5 ½ oz/170 g) almonds, toasted**

**¼ cup (2oz/60 g) firmly packed brown sugar**

**2 tablespoons all-purpose (plain) flour**

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**2 tablespoons unsalted butter, at room temperature, cut into small cubes**

**1 large egg**

**In a food processor, combine the nuts and sugar and process until the nuts are coarsely chopped. Add the flour, butter, and egg and process just until the paste forms. Store in an airtight container in the refrigerator for up to 3 days. (Makes about 1 cup)**

**USED FOR FILLING ON TART AND TOPPED WITH SLICED APPLES.**